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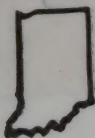
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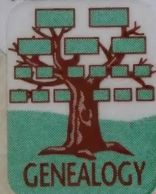
Meese Chapel United Methodist Church

CO. RD. 60

AUBURN, IN

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HIS

CHURCH
RECORDS



AFTER 1954 REMODELING

This booklet is to be kept
with the
History of Meese Chapel

CATEGORIES OF CONTENT

BREADS

CAKES

PIES

COOKIES

1946 COOK BOOK

MEAT DISHES

SALADS AND DESSERTS

VEGETABLE DISHES

Newcomer
3731 County RD 46A
Auburn, IN 46706-9714

THE WAY OF THE LORD

The following words were scribbled more than a century ago
by a Confederate soldier:

I asked God for strength that I might achieve. I was made
weak that I might learn humbly to obey.

I asked God for health that I might do greater things. I was
given infirmity that I might do better things.

I asked for riches that I might be happy. I was given poverty
that I might be wise.

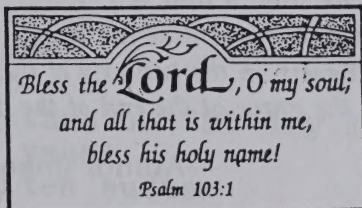
I asked for all things that I might enjoy life. I was given life
that I might enjoy all things.

I got nothing that I asked for but everything that I hoped for.
Despite myself, my prayers were answered. I am, among men,
most richly blessed!

OLD AND NEW

THE FOLLOWING RECIPES HAVE BEEN GATHERED
BY THE LADIES OF MEESE CHAPEL CHURCH FOR OUR
CENTENNIAL CELEBRATION OCTOBER 24, 1999.

IN THE MIDDLE ARE PAGES FROM ONE PRINTED IN
1946.



A BRITTLE THING

*A very brittle thing is speech;
Take care just how you bend it.*

*For anyone can make a break
But very few can mend it.*

—Author unknown

A LITTLE MORE

*A little more kindness and a little less creed,
A little more giving and a little less greed.
A little more smile and a little less frown,
A little less kicking a man when he's down.*

*A little more "we" and a little less "I,"
A little more laugh and a little less cry.
A little more flowers on the pathway of life;
And fewer on the grave at the end of the strife.*

—Author unknown

IT MATTERS NOT

*It matters not what others say
In ridicule or fun.
I want to live that I may hear
Him say to me, "Well done."*

—Author unknown

PRAYER FOR A BUSY AGE

In the name of Jesus Christ, who was never in a hurry, we pray, O God, that thou wilt slow us down, for we know that we live too fast. With all of eternity before us, make us take time to live—time to get acquainted with thee, time to enjoy thy blessings, and time to know each other. Through Jesus Christ our Lord. Amen.

—Peter Marshall

BREADS

Our Daily Bread
August 15, 1999

Thank God for dirty dishes, they have a story to tell. While others may be hungry, we are eating very well. With home, health, and happiness, I should want to fuss. By this great stack of evidence, God's been very good to us!

Faith without works is dead - James 2:20

Freezer White Bread

12-1/2 to 13-1/2 cups flour
1/2 cup sugar
2 Tbl. salt
2/3 cup instant nonfat dry milk
4 pkg. dry yeast
1/4 cup soften butter
4 cups very warm water (120°)

In large bowl thoroughly mix 4 cups flour, sugar, salt, dry milk, & yeast. Add butter. Cut butter in. Gradually add water and beat 2 min. at med speed of electric mixer, scraping bowl occasionally. Add 1-1/2 cup flour. Beat at high speed 2 min., scraping bowl. Stir in enough flour to make a stiff dough. Turn out onto lightly floured board; knead 15 minutes. Cover with towel; let rest 15 min.

Divide dough into 4 equal parts. Form each piece into a smooth round balls. Flatten each piece into mound 6 inch diameter. Place on greased baking sheet. Cover with plastic wrap. Freeze until firm. Transfer to plastic freezer bag & store in freezer.

Recomened Storage time: 1 month..

Thaw-Bake 350° for 35 min.

Makes 4 loafs

Linda Kennedy

Pumpkin Bread

1 $\frac{3}{4}$ c. sifted flour
1 $\frac{1}{2}$ c. white sugar
1 t. soda
1 t. cinnamon
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{8}$ t. cloves

Sift dry ingredients together. make a well in center & add:

$\frac{1}{2}$ c. melted margarine
1 c. pumpkin
1 egg
 $\frac{1}{3}$ c. water

Pour in greased bread pan - floured on the bottom. Bake 350° for about 1 hr & 10 min - according oven.

Annie Prichard

Graham Bread

2- $\frac{1}{2}$ cup Graham flour
 $\frac{1}{2}$ cup white flour
 $\frac{2}{3}$ cup sugar
2 cup buttermilk
1 t. salt
2 t. soda
1 t. baking powder
2 T. molasses

Mix well. Put in greased bread pan.

Bake (350°) $\frac{3}{4}$ of hr.

Note: You can add raisins or ect. before putting in pan.

This is my favorite bread its got a good flavor and is quick & easy.

Linda Kennedy

Crescent Rolls

Serves 24

In a large bowl dissolve 1 pkg of yeast and 1 cup of warm water. Stir in 3 large eggs, add $\frac{1}{2}$ cup sugar, 1 tsp salt, 1 stick melted butter or margarine will do.

Mix well, add approximately 5 cups of flour, mix well, grease top of dough and let stand in warm place, 4 hours or until double in bulk. Divide dough in 3 parts, roll out like pie crust, cut each section in 8 wedge shaped pieces, spread with melted butter and roll up, starting with larger end. Let rise 4 hours at room temp. Bake at 350° 14 min or until brown, or you can roll out and cut with round biscuit cutter and butter $\frac{1}{2}$ of roll and fold over.

Makes 40.

I just roll them as dinner rolls might have to bake a little longer.

Christine Woolever

ALMOND RHUBARB BREAD

BEAT TOGETHER:

1 Cup Brown Sugar
(Bake 325° 1 hour)
5 T Oil
1 egg
1 teas vanilla

COMBINE AND ADD ALTERNATELY WITH MILK:

1- $\frac{3}{4}$ Cup Flour
1/2 teas Salt
1/2 teas Soda
1 teas Baking Powder

1/2 Cup Buttermilk

ADD: 1- $\frac{1}{4}$ C. Chopped Rhubarb
1/2 C. sliced Almonds

TOPPING: Combine 1/3 C Sugar and 1 T. butter
1/4 c. sliced Almonds

Sprinkle over batter- 9 x 5 x 3 loaf pan
(greased/floured)

Marlene Cornell

DEE's SWEET WHOLE WHEAT BREAD

2 Pkg Dry Yeast
2 Cup Warm Water (110°)
2 T. Granulated Sugar
2 tsp salt
4 Cup White Enriched Flour

COVER AND LET RISE 15 Min.
(Should get foamy)

Mix: $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cup brown sugar
3 T. shortening

Cool to lukewarm, then mix with above
and let rise in warm place for 1 hour.
Covered

KNEAD in 4 cups WHOLE WHEAT FLOUR
(10 Min). Place in greased bowl. Turn
over, cover and let rise until double.

MAKE INTO LOAVES and let rise until
doubled. BAKE at 375° for 50 Min.

CRANBERRY BREAD

2 cups flour	1 Egg
$\frac{1}{2}$ tsp salt	2 T. Salad Oil
$\frac{1}{2}$ tsp soda	$\frac{3}{4}$ cup orange juice
$1\frac{1}{2}$ tsp baking powder	
1 cup sugar	

SIFT dry ingredients together. Make a hole
in center and add egg, oil, juice. MIX
with spoon or fork thoroughly.

ADD: 1 cup chopped nuts, 1 cup cranberries,
cut in half. Bake in Loaf Pan for
1 hr. 10 min. @ 350°. Makes 1 loaf.



CAKES

Pumpkin-Nut Cake

- $\frac{1}{2}$ cup butter or oleo
- 1 cup white sugar
- 1 cup brown sugar (packed)
- 2 eggs beaten
- 1 cup cooked pumpkin
- 4 tsp baking powder
- $1\frac{1}{2}$ cups milk
- $\frac{1}{4}$ tsp soda
- $\frac{1}{4}$ tsp salt
- 3 cups flour
- 1 tsp maple extract - 1 cup chopped nuts

Cream sugar and butter thoroughly, add eggs and pumpkin and mix well. Sift together flour, soda baking powder and salt. Add alternately with milk. Fold in flavoring and nuts. Bake in 3 greased 8 inch layer pans at 350° for 30 min.

Filling:

Combine $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup evaporated milk, 1 Tbs cornstarch, $\frac{1}{3}$ cup butter-scotch morsels and beaten egg yolk in saucepan (save egg white for frosting. Cook over medium heat, stirring constantly until thick. Remove from heat, add 2 Tbs butter, 1 cup coconut, and 1 cup chopped nuts. Cool.

Frosting:

Combine 1 cup powdered sugar, 1 egg white, 2 Tbs water and a pinch of salt in top of double boiler. Beat over boiling water for 7 min. or until it stands in peaks. Remove from fire and add 12 large marshmallows (cut up) and 1 tsp flavoring and combine beating until it is spreading.

Christine Woolever

One Egg Cake

$\frac{1}{4}$ c. Shortening
 $\frac{2}{3}$ c. sugar
1 egg
 $1\frac{1}{2}$ c. flour

$\frac{1}{2}$ t salt
 $1\frac{1}{2}$ Bk. pd.
 $\frac{1}{2}$ c. milk
1 t vanilla

Cream together until light the shortening & sugar; add the egg well beaten, then the dry ingredients sifted together alternately with flavoring. Beat thoroughly & bake in greased 8" pan. (375°)

Pam (Bailey) Daub

It is not what we think-it is what our
Creator knows

Louise M. Hobson

Butterscotch Cake

1 yellow cake mix
3 eggs
1 can Thank-You butterscotch pudding
Mix above:

Pour into a 9 X 13 pan sprinkle 2 tsp sugar over top, sprinkle $\frac{1}{2}$ pkg butterscotch chips over top, bake at 350° for 35 min.

Elizabeth DePew

Easy Heath Bar Cake

- 1 pkg German chocolate cake mix
- 1 jar Caramel ice cream topping
- 1 small can Eagle Brand sweetened condensed milk
- 8 oz Extra creamy Cool Whip
- 1 6 oz bag of Heath Toffee Bits

Make & bake cake according to instructions on box. Immediately out of the oven, poke holes in cake with handle of a wooden spoon. Combine caramel topping with Eagle Brand. Pour over hot cake. Refrigerate. When ready to serve, ice with cool whip & sprinkle with Heath Bar pieces.

Linda Handshoe

Short Cake

- 1 c. flour
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. Shortning
- $\frac{1}{3}$ c. milk
- $1\frac{1}{2}$ t. baking powder
- 1 t. salt

Bake in small pie dish 450° till done.
DeEtta Close



PIES

Sugarless Apple Pie

- 1-6 oz can frozen apple juice concentrate
- 2 Tbs cornstarch
- 1 Tbs margarine
- 1 Tbs cinnamon
- Salt to taste
- 5 large apples cored, peeled and sliced
- 2 pastry pie crusts
- 2 Tbs melted margarine

In saucepan, heat apple juice with cornstarch, stirring constantly. Stir in next 3

Place apples in a bowl and pour apple juice mix-carefully. Spoon into pastry lined pie plate. Cover with remaining crust. Brush crust with margarine. Bake 325° until golden brown.

Sue Johnson

Pecan Pie

- 4 eggs, slightly beaten
- 1 cup brown sugar
- 1 cup white Karo Syrup
- 1 t. vanilla
- 1 c. chopped pecans
- 2 T. butter

Beat together ingredients pour into pan, Bake at 300 for about 40 minutes or when knife comes out clear, (375°) for 10 minutes.

Linda Kennedy

within our heart, our drum beats-for
the glory of God.

Creamed Rhubarb Pie

1 cup sugar 2 Tbs flour
3 Tbs flour 1 egg (beaters)
3 cups rhubarb (cut up)
 $\frac{1}{2}$ cup cream or condensed milk
 $\frac{2}{3}$ cup sugar

Mix 1 cup sugar and 3 Tbs flour. Put in bottom of unbaked pie crust, add rhubarb, mix 2 Tbs flour, $\frac{2}{3}$ cup sugar and sprinkle over rhubarb, over this pour eggs and cream. Bake at 350° until rhubarb is done.

Christine Woolever

Rhubarb Pie

3 c. rhubarb (cut in chunks)
(If frozen pour boiling water over rhubarb & drain)

Mix in bowl;

3 beaten eggs $\frac{1}{4}$ c. condensed milk
2 c. sugar $\frac{1}{4}$ t. nutmeg
 $\frac{1}{4}$ t. salt 2- $\frac{1}{2}$ T. butter
 $\frac{1}{4}$ c. flour Red food coloring (optional)

Beat well, then add rhubarb thats cut in pices. Stir & pour in pie shell. Put pats of butter on top. Bake at 450° for 15 min. Then reduce heat to 350 for 25 to 30 minutes.

De Royal Bailey

• Open Face Pie

7 medium apples
1 cup or $\frac{3}{4}$ cup white sugar
2 T. flour-pinch of salt-mix together
Slice 2 apples in crust
Have 5 apples cut in half

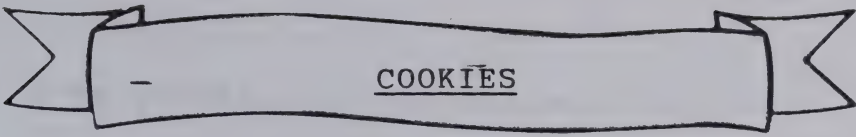
1. Pour $\frac{1}{2}$ of sugar mixture over sliced apples then place the half sliced apples; cut side down. Pour $\frac{1}{4}$ cup of canned milk or $\frac{1}{4}$ cup of $\frac{1}{2}$ + $\frac{1}{2}$ over apples & in-center. Pour rest of sugar mixture over apples, dot with butter. Bake 400° for 15 min, then 350 for 40 min. or until done.

De Royal Bailey

GREAT PROMISES FROM GOD FOR 1999 AND FOREVER

I will not fail you.	- Joshua 1:5
I will heal you.	- II Kings 20:5
I will guide you.	- Psalm 32:8
I will bless you.	- Genesis 12:2
I will deliver you.	- Psalm 50:15
I will satisfy you.	- Psalm 132:15
I will hold your hand.	- Isaiah 42:6
I will forgive you.	- Jeremiah 31:34
I will comfort you.	- Isaiah 66:13
I will save you.	- Ezekiel 36:27
I will love you.	- John 14:21
I will come again.	- John 14:3
I will help you.	- Isaiah 41:10
I will give you a crown of life	- Revelation 2:10

TRUE RELIGION IS THE LIFE YOU
LIVE, NOT THE CREED YOU PROFESS



COOKIES

Cookies made from Cake Mix

Use your favorite regular boxed cake mix, but do not follow the package directions. Add only $\frac{1}{2}$ veg oil and 2 whole eggs.

You can also add other ingredients like raisins, nuts or chocolate chips, depending on what you like. Mix well to remove any lumps and then drop the dough by teaspoons about 2" apart on an ungreased cookie sheet.

Place the cookies in an oven that has been preheated to 350 Bake about 8-10 min and cool.

How to tint Coconut

Take a large fruit jar, put several drops coloring in the jar along with a small amount of water (a teaspoon or so) stir a bit.

Drop coconut (shredded) in the jar while most of the coloring is on the side of the jar, put lid on it and shake vigorously for a few minutes. You will eventually have evenly colored coconut.

There is no end to the colors you can make by blending a few drops of different colors.

Elizabeth DePew

DOUBLE CHOCOLATE CHIP COOKIES

1 Chocolate cake mix
1/2 cup oil
2 eggs
2 cups choc. chips
3/4 C. nuts

Combine and bake at 350 De. 8-10 Min

Laura Heimann

Scones from Tea Room at Golden, CO

Mix together:

- 2 cups flour
- 2 cups sugar
- $\frac{1}{2}$ cup dried fruit-(blueberries, cranberries, etc.)

$\frac{1}{4}$ tsp Baking Powder

Mix together and add:

$\frac{3}{4}$ cup sour cream

1 egg

Add:

1 stick soft butter

If too sticky, add a little more flour

Pat dough into a round pie plate and cut in wedges, bake at 325° , 12-15 min or until brown, cut and serve with a spread of cream cheese mixed with a little sour cream and powdered sugar or current jelly or both

Marlene Cornell

Old-Fashioned Buttermilk Cookies

Big Batch

- 2 cups sugar
- 1 cup lard or Crisco
- 2 eggs
- $1\frac{1}{2}$ cups sour milk or buttermilk
- 3 or 4 tsp Baking Powder
- 1 tsp salt
- 1 tsp nutmeg
- 1 tsp soda

Flour enough to make soft dough. Roll out and cut. Bake in moderate oven, around 350° .

60 years ago from Abby Larkin, when Kenny and Angeline Smith's son Richard was born.

Angeline Smith

Katy's Cookies - Choc Chip

- $\frac{1}{2}$ c. butter (soft)
 - $\frac{1}{2}$ c. Crisco (butter flavor)
 - 1 c. brown sugar
 - $\frac{3}{4}$ white sugar
 - 1 T. vanilla
 - 2 eggs - room temp.
- Cream together
-

- 3 c. flour
 - $\frac{1}{2}$ t. salt
 - 1 t. soda
 - 1 t. baking powder
- Mix together & add to above
-

Add: 1 sm pkg Choc Chip or M & M's
1 cup nuts; Bake 350 , 12-15 min
Marlene Cornell

Good Butter Cookies

- 1 cup sifted powdered sugar
 - 1 egg 1 tsp soda
 - 1 tsp vanilla 1 tsp cream of tarter
 - $\frac{1}{4}$ tsp salt $2\frac{1}{2}$ cups all purpose flour
- Mix, chill a little, roll and cut
with cookie cutters. Bake at 350 ,
10-12 min.

Good with or without frosting

Margaret Gaskill

AMBER'S BLUE RIBBON COOKIES

1 cup soft butter or Margarine
3/4 Cup gran. sugar
3/4 Cup firmly packed brown sugar
2 eggs
1 tsp Vanilla
2-1/4 Cup Flour
1 tsp soda
1/4 tsp salt
1 pkg (12 OZ) semi sweet choc. chips
1 cup nuts (Optional)

* for soft, moist cookies, prepare choc chip cookies as directed above only decreasing granulated sugar to 1/4 cup and omitting salt. Add 1 pkg (4 Serving) Jello Vanilla instant pudding.

Beat butter, eggs & Vanilla in large bowl with elect. mixer on medium speed until light and fluffy. Mix flour, soda & salt. & add along with chips and nuts. Drop by teaspoon -2 inches apart onto greased cookie sheets. Bake 10 min. at 375 ° or until golden brown. Makes 6 doz.

Amber Heimann

Butter Pecan Bars (3 doz)

2 eggs	1 1/4 c. flour
1 c. granulated sugar	1 c. chopped nuts
1 c. Brown sugar	1 t. vanilla
3/4 c. butter or margarine	(1 1/2 sticks)

Break eggs in bowl, beat 1 min. with mixer add brown sugar and white sugar, mixwell. Add melted butter mix, flour, nuts & vanilla. Pour in greased pan (8 X 8 or 9 X 13). Cut into squares while warm.

Marybell Haiflich

WHOOPIE PIES

1 cup crisco
2 cups sugar
2 eggs
1 cup sour milk
2 tsp vanilla
4 cups flour 1 cup cocoa
1 cup cocoa
2 tsp salt
2 tsp soda
1 cup hot water

Cream shortening and sugar, add eggs and beat. Add sour milk and vanilla. Sift together flour, cocoa, salt & add to above. Dissolve soda in hot water and add. Drop by teas. on greased cookie sheets- Bake 375°- 8 min.

ICING FOR WHOOPIE PIES

2 egg whites
2 tsp vanilla
2 Tablespoon Flour
4 Tablespoon milk
2 cup powdered sugar
1-1/2 Cup crisco
2 more cups powdered sugar

Cream together, egg whites, vanilla, milk and 2 cups powdered sugar. Add and beat 2 more cups powdered sugar and the crisco. This looks like a lot of icing, but use all of it. It's good when used generously. Spread between 2 of the cookies.

Laura Heimann

CHOCOLATE DELIGHT COOKIES

BEAT TOGETHER:

2/3 Cup Sugar
1/2 cup butter
1 egg
1 Tablespoon milk
1 teas. vanilla

MIX TOGETHER AND BLEND INTO ABOVE:

1 Cup Flour
1/3 Cup cocoa Powder
1/4 teas salt

DROP BY TEASPOON INTO TOASTED, CHOPPED
ALMONDS OR OTHER NUTS AND FORM INTO
APPROX 1" BALLS COVERED WITH THE NUTS
Place on cookie sheets 1" apart.
Press thumb in center and place
caramel syrup, brickle bits, M&M's
or half a caramel in center.

Bake at 350 Deg.F for 10 Minutes.

Marlene Cornell



FAVORITE RECIPES



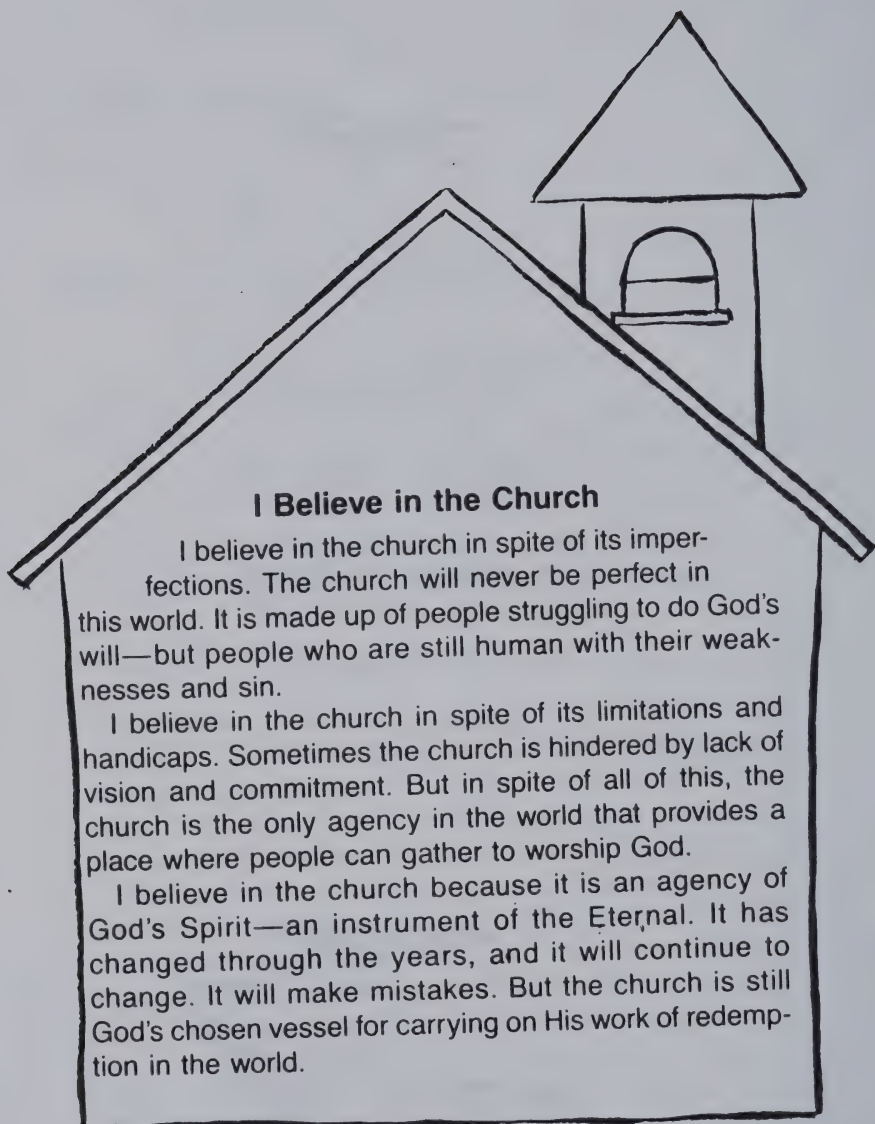
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W. L. C. L.

Meese Chapel

1946





I Believe in the Church

I believe in the church in spite of its imperfections. The church will never be perfect in this world. It is made up of people struggling to do God's will—but people who are still human with their weaknesses and sin.

I believe in the church in spite of its limitations and handicaps. Sometimes the church is hindered by lack of vision and commitment. But in spite of all of this, the church is the only agency in the world that provides a place where people can gather to worship God.

I believe in the church because it is an agency of God's Spirit—an instrument of the Eternal. It has changed through the years, and it will continue to change. It will make mistakes. But the church is still God's chosen vessel for carrying on His work of redemption in the world.

BREAD

NEVER FAIL DROP DUMPLINGS

- 1 egg, slightly beaten
 - $\frac{3}{4}$ c. sweet milk
 - Pinch of soda
 - Pinch of salt
 - 2 t. baking powder
 - Flour enough to drop from spoon
- Elsie Dosch.

STANDARD WHITE BREAD

- 12 c. flour (about)
- 2 T. melted shortening
- $2\frac{1}{2}$ T. sugar
- $1\frac{1}{2}$ T. salt
- 5 c. liquid ($2\frac{1}{2}$ c. milk, $2\frac{1}{2}$ c. water)
- 2 cakes yeast

Carry on procedure as any bread only after it raises up once knead down then divide into four parts and put in greased pans, let rise until double again then bake. Bake for 10 minutes at 425° and 45 minutes at 375°.

—Lotus Bartles.

TWO HOUR ROLLS

- 2 c. flour
- 3 T. sugar
- $\frac{1}{2}$ t. salt
- 1 t. baking powder
- Cut in 2 T. lard and 1 T. butter
- Add 1 beaten egg
- $\frac{1}{2}$ c. lukewarm water and 1 cake yeast mixed
- 1 c. milk

Add enough flour to make easy to handle. Let stand 2 hours. Make into rolls, let come up again (about $\frac{1}{2}$ hour). Bake 15 to 20 minutes at 400°.

—Mrs. Elsie Bartles.

GINGER BREAD

- ½ c. sugar
- 1 c. molasses
- ½ c. lard
- 1 t. cinnamon
- 1 t. ginger
- 2 t. soda in cup of boiling water
- 2½ c. flour
- 2 eggs well beaten

Serve with whipped cream.

—Mabel Harner.

GOLDEN CORN BREAD

- ¾ c. corn meal
- 1 c. white flour
- ½ c. sugar
- 5 t. baking powder
- ¾ t. salt
- 1 egg
- 1 c. milk
- 2 T. melted shortening

Sift dry ingredients in bowl. Add egg, milk and melted shortening and beat thoroughly. Fill well greased pan three-fourths full. Bake 425°—time 25-35 minutes.

—Eugenia Habig.

CORN BREAD

- ¾ c. corn meal
- 1 c. flour
- ¼ c. sugar
- 1½ t. baking powder
- ½ t. salt
- 1 egg well beaten
- 1 c. milk
- 3 T. melted fat

Mix and sift dry ingredients and beaten egg, milk and melted fat. Bake in a shallow pan in hot oven for 20 minutes.

—Blanche Culbertson.

BAKING POWDER BISCUITS

Sift together 2 cups flour and 4 teaspoons baking powder with ½ t. salt. Add 2 T. lard and work well into the flour with tips of fingers. Add ¾ c. of sweet milk or water. Roll lightly to ½ inch thick and cut any size desired. Bake 15 minutes.

—Elsie Dosch.

CRUSTY CORN GEMS

- 1 c. flour
- $\frac{1}{2}$ c. corn meal
- 1 t. baking powder
- 1 or 2 T. sugar
- $\frac{1}{2}$ t. salt
- 1 egg well beaten
- $\frac{3}{4}$ c. milk
- 2 T. melted shortening

Sift all dry ingredients, combine egg and milk and add to first ingredients. Stir only until well mixed, then add melted shortening. Bake in gem pans or shallow pan.

—Nettie Miller.

CORN BREAD

- 1 c. meal
- 1 c. flour
- $\frac{2}{3}$ t. baking powder
- 1 t. salt
- 1 c. cream
- 2 eggs
- 2 T. sugar

—Lotus Bartles.

GINGERBREAD

- $\frac{1}{2}$ c. butter
- 1 c. brown sugar
- 1 egg
- $\frac{1}{2}$ c. molasses
- 1 c. sweet milk
- $\frac{1}{2}$ t. salt
- $2\frac{1}{2}$ c. flour
- 1 t. soda
- 1 t. baking powder
- 1 T. ginger
- 1 t. cinnamon

Melt butter, add sugar, milk, molasses and salt. Beat egg and add, then add flour sifted with soda, baking powder, ginger and cinnamon. Bake in moderate oven.

—Alice Culbertson.

CAKES AND ICINGS

MOCK ANGEL FOOD CAKE

1 c. sugar
3 t. baking powder
2 egg whites
1 c. cake flour
1 c. sweet milk
Salt
Flavoring

Sift together sugar, baking powder, flour and salt three times. Scald 1 c. milk and while still warm (not hot) pour over other ingredients and mix. Last fold in egg whites beaten stiff. Bake in slow oven.

—Blanche Culbertson.

SUGARLESS FROSTING

$\frac{1}{2}$ c. white Karo
1 egg white
 $\frac{1}{2}$ t. vanilla

Beat syrup and egg white until mixture stands in peaks then add vanilla and beat again and spread on cake.

—Jennie Walters.

"MAXINE WERT'S CAKE"

2 eggs
1 c. sorghum or other baking molasses
 $\frac{1}{2}$ c. shortening
 $2\frac{1}{4}$ c. general purpose flour
 $\frac{3}{4}$ c. cocoa
2 t. soda
 $\frac{1}{4}$ t. salt
1 t. vanilla
1 c. hot water

Beat eggs, add melted shortening and sorghum, mix well. Sift all dry ingredients together, add alternately with hot water. Bake in moderate oven.

Icing:

2 squares unsweetened chocolate
1 can Eagle Brand
2 T. cold water

Melt chocolate in double boiler, add condensed milk and stir rapidly until it thickens (about 5 minutes). Remove from fire, add cold water and beat until cool.

—Ida M. Shull.

DEVIL'S FOOD CAKE

Dry ingredients:

- 1½ c. sifted cake flour
 - 1¼ c. sugar
 - ½ c. cocoa
 - 1¼ t. soda
 - ¼ t. cream of tartar
 - 1 t. salt
 - ⅔ c. Spry or other shortening
- Liquid ingredients:
- 1 c. sweet milk
 - 1 t. vanilla
 - 2 unbeaten eggs

(If sour milk is used omit cream of tartar)

(¾ c. sugar and ¾ c. light corn syrup can be used—if so, reduce milk to ½ cup. Add all of corn syrup after dropping in shortening, then add half of milk and beat 150 strokes. Continue as in recipe.)

Sift dry ingredients into mixing bowl. Drop in Spry. Add about ⅔ of milk, then vanilla and beat 150 strokes. Add eggs and beat 250 strokes. Add remaining milk and beat 50 strokes. Bake in two 9" pans in moderate oven (350 degrees) 30-40 minutes.

—Mabel Harner.

CHOCOLATE CAKE (using white syrup)

- 1¾ c. Swansdown cake flour
- 1½ t. soda
- ½ t. salt
- ½ c. Spry
- 4 T. sugar
- 1 c. light syrup
- 2 unbeaten egg yolks
- 2 squares melted chocolate, unsweetened
- ⅔ c. milk
- 1 t. vanilla
- 2 egg whites

Sift flour once, measure, add soda and salt and sift together three times. Cream shortening, add sugar and cream well. Add syrup gradually, beating well after each addition. Add ¼ of flour and beat until smooth. Add egg yolks one at a time and beat well. Add chocolate and blend. Add remaining flour alternately with milk. Beat well after each addition. Add vanilla. Beat egg whites until they hold a moist peak. Fold into batter. Bake in two 9-inch cake pans at 350° for 25 minutes.

—Eugenia Habig.

CHOCOLATE CAKE

- ½ c. shortening
- 1½ c. brown sugar
- 2 eggs
- 3 squares chocolate (melted)
- 1¾ c. flour
- ½ t. salt
- 1 t. soda
- 1 t. baking powder
- 1 c. thick sour milk
- 1 t. vanilla

Beat together shortening, sugar, and egg yolks. Add chocolate. Sift dry ingredients twice. Add alternately with milk to the shortening mixture. Beat 1 minute, add vanilla. Fold in egg whites, beaten stiff, but not dry. Bake in two greased 8-inch layer pans in moderate oven 25 to 30 min.

—Alice Culbertson.

STRAWBERRY SHORT CAKES

- 2 c. flour
- 3 t. baking powder
- 4 T. sugar
- ½ c. butter
- 1 egg
- ¾ c. sweet milk
- Speck of salt

Roll about ¼ in. thick then cut with cookie cutter. Spread top of each with butter and bake two together for double cakes.

—Jennie Walters.

HOT MILK CAKE

- 4 eggs beaten light
- 1 c. milk
- 2 c. sugar sifted
- 2 c. flour
- 2 t. baking powder
- 2 level T. butter
- Vanilla

Beat eggs light, add sugar and beat good; add flour; beat; add flavoring, let milk and butter come to a boil and add baking powder last. Bake in 3 small or 2 large layers. "Secret is in beating."

—Alice Culbertson.

FIVE MINUTE CAKE

1 c. sugar
½ c. butter
2 egg whites
2 c. flour
2 t. baking powder
Milk
Flavoring

Mix sugar and butter together. Put egg whites in a cup then fill up with milk and add to first mixture. Next add flour, baking powder and flavoring. Beat for five minutes and bake. Makes 2 layers.

—Lotus Bartles.

LAZY DAISY CAKE

Cream together:
1 c. granulated sugar
2 eggs
1 c. cake flour
1 t. baking powder
Salt
Vanilla

Bring to near boiling ½ c. milk and 2 T. butter and add to first ingredients. Bake in square pan 30 minutes at 360 degrees. While cake is baking, mix together:

3 T. melted butter
3 T. cream
3 heaping T. brown sugar
½ c. cocoanut

Spread on cake and put under broiler to brown.

—Ida M. Shull.

YELLOW LOAF CAKE

1 c. sugar
½ c. sweet cream
½ c. water
1½ c. flour
1 egg
1½ t. baking powder
Dash of salt
1 t. vanilla

Stir together and bake.

—Jennie Walters.

DEVIL'S FOOD CAKE

- 1 scant c. granulated sugar
- 1 scant c. brown sugar
- 1 large T. cocoa
- $\frac{1}{2}$ c. shortening
- 2 eggs
- 1 c. sour milk
- 1 t. soda
- 1 t. vanilla
- 2 c. flour

Bake in two layers.

—Jennie Walters.

SODA CAKE

- 2 c. sugar
- 2 eggs beaten
- $\frac{1}{4}$ to $\frac{1}{2}$ c. butter or other shortening
- 1 c. buttermilk or sour milk
- 1 t. baking powder
- 1 t. soda
- Vanilla
- 2 c. flour or enough to make a good cake batter.

—Elsie Dosch.

CRUMB CAKE

- 2 c. flour
 - 1 c. sugar
 - $\frac{1}{2}$ c. butter or Crisco
- Mix as pie crust. Save out $\frac{1}{4}$ cup.
To remainder add:

- 1 egg
- 2 t. baking powder
- $\frac{1}{4}$ t. nutmeg
- $\frac{1}{4}$ t. cloves
- $\frac{1}{4}$ t. allspice
- 2 t. cinnamon
- 1 c. sour milk or cream
- 1 scant t. soda
- $\frac{1}{4}$ t. vanilla

Beat together, add 1 c. chopped dates and $\frac{1}{2}$ c. chopped pecan meats. Put in well greased pan size 8x8. Sprinkle the $\frac{1}{4}$ c. crumbs on top and bake at 375°.

—Ann Shroyer.

MARBLE CAKE

- 2 c. flour plus 2 T. flour
- 3½ t. baking powder
- ½ t. salt
- ½ c. shortening
- 1 t. vanilla
- ¾ c. white sugar
- ¾ c. Karo
- ¾ c. sweet milk plus 1 T. milk

Beat this all together, then add 4 beaten egg whites. Pour ¾ of batter into a greased pan.

- 1 square chocolate
- ¼ t. soda
- 2 T. warm water
- ¼ t. red food coloring all melted together over hot water)

When this is well mixed add to the remaining batter and pour here and there over the first ¾ part in the pan and bake in about 8x12 pan at 350° for 35 or 40 minutes.

—Jennie Walters.

DEVILS FOOD CAKE

(Very Good)

- 1½ c. sugar
- ½ c. shortening
- 1 egg beaten
- 4 T. cocoa
- 1 T. red food coloring
- 2 T. strong hot coffee
- 2 c. sifted cake flour
- 1 t. salt
- 1 t. soda
- 1 c. buttermilk
- 1 t. vanilla

Cream shortening and sugar until light. Blend in the eggs which have been beaten until foamy. Mix cocoa, coloring and coffee into a smooth paste, and stir into mixture. Sift flour, measure, then sift again with soda and salt. Add to mixture alternately with buttermilk, folding and beating after each addition. Add vanilla. Turn into two greased waxed paper lined tins and bake in moderate (350 degree) oven for 25 to 30 minutes. Ice with a favorite chocolate recipe.

—Lotus Bartles.

WHIPPED CREAM CAKE

1 c. cream
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. white syrup
1 egg
2 c. sifted flour
2 t. baking powder
Salt
Flavoring

Whip cream, add sugar and syrup. Beat. Add egg and beat. Add salt and flavoring, then flour and baking powder. Can be baked in layer or cup cakes.

—Nettie Miller.

GOOD CHOCOLATE CAKE

Boil together until thick and glossy:

3 T. cocoa
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. hot water

Add to this:

1 c. sugar
 $\frac{1}{4}$ t. salt
 $1\frac{7}{8}$ c. flour with $1\frac{1}{2}$ t. baking powder
1 egg or 1 egg yolk

Finally add:

$\frac{1}{2}$ c. boiling water with
1 t. soda and
 $1\frac{1}{2}$ t. vanilla

Bake in loaf or layers in moderate oven about 30 minutes.

—Elsie Bartles.

APPLE SAUCE CAKE

$1\frac{1}{2}$ c. apple sauce
1 c. brown sugar
1 c. raisins
1 c. nuts
 $\frac{1}{2}$ c. butter
2 c. flour
1 T. hot water
2 t. soda
1 t. cinnamon
1 t. cloves

—Lotus Bartels.

SUGARLESS SPONGE CAKE

- 4 eggs, separated
- $\frac{1}{4}$ t. salt
- $\frac{3}{4}$ c. corn syrup
- 1 t. orange or lemon
flavoring
- 1 c. sifted cake flour
- $\frac{1}{2}$ t. baking powder

Add salt to egg whites and beat until stiff. Heat corn syrup to boiling, pour in a slow stream on egg whites, beating constantly. Add flavoring to egg yolks and beat until thick and lemon colored. Fold yolks into egg white mixture. Sift flour and baking powder together and fold into egg batter. Bake in ungreased tube pan at 350 degrees for 50 min.

Icing

- $1\frac{1}{2}$ c. corn syrup
- 2 unbeaten egg whites
- $\frac{1}{4}$ t. salt

Put syrup in top of double boiler with the unbeaten egg whites and salt. Beat over boiling water for 7 minutes. Add flavoring.

—Matie Essig.

DARK DEVIL'S FOOD CAKE

- 2 c. sugar
- $\frac{1}{2}$ c. cocoa
- $\frac{1}{2}$ c. shortening
- 3 beaten eggs
- 2 t. vanilla
- Dash of salt
- $\frac{1}{2}$ c. sour milk
- 2 c. flour
- 1 t. soda
- 1 t. baking powder
- 1 c. boiling water

Sift together dry ingredients, add remaining ingredients and beat together. Add 1 c. boiling water. Batter will be very thin. Bake in slow oven.

—Jennie Walters.

BUTTERSCOTCH ICING

- 5 T. brown sugar
- 2 T. butter
- 3 T. cream

Heat to boiling or until well blended. Then stir in powdered sugar until icing is of proper consistency to spread.

—Nettie Miller.

PRUNE CAKE

- 1 c. cooked prunes
- 1 egg
- $\frac{3}{4}$ c. sugar
- 1 c. hot water
- 2 T. butter or lard
- 2 c. flour
- Pinch of salt
- 1 t. soda
- 1 t. baking powder

Mix the prunes, hot water and soda and let stand a few minutes. Cream the sugar and butter, add egg and beat. Add salt, flour and spices if you like them, and $\frac{1}{2}$ c. nut meats if desired. Add to first mixture and bake in loaf pan in moderate oven for 35 minutes.

—Mrs. John Dosch.

CHOCOLATE ICING

- 3 T. butter
- 3 squares unsweetened chocolate
- $\frac{1}{2}$ t. vanilla
- 5 T. hot milk
- 2 c. powdered sugar
- Salt

Melt butter and chocolate over hot water, then pour hot milk over powdered sugar and salt. Add vanilla. Pour the chocolate mixture into this and beat until cool enough to spread.

—Jennie Walters.

WHITE WONDER ICING

- $\frac{1}{4}$ c. unbeaten egg whites (about 2 eggs)
- $\frac{1}{2}$ c. sugar
- 2 t. corn syrup
- $\frac{1}{16}$ t. cream of tartar
- Flavoring

Mix egg whites and sugar in top of double boiler, place over boiling water for about six minutes, stirring with finger until you cannot keep finger in mixture. Remove from heat. Beat vigorously with rotary beater until icing holds shape. Add flavoring.

—Elsie Dosch.

COOKIES AND DOUGHNUTS

EXTRA GOOD DOUGHNUTS

- 1 c. granulated sugar
- 4 T. melted butter
- 2 eggs
- 1 c. sweet milk
- 3 heaping t. baking powder
- 3 heaping c. flour
- $\frac{1}{2}$ t. salt
- $\frac{1}{4}$ t. nutmeg

Blend sugar and butter. Add eggs and cream thoroughly. Sift flour, baking powder, salt and nutmeg together, and add alternately with the milk and creamed mixture. Knead slightly, using an additional amount of flour if necessary to handle. Roll to thickness of $\frac{1}{4}$ inch. Fry in deep fat, using 1 t. vinegar to each 2 pounds of lard, placing vinegar in lard while cold. This dough should be soft as possible for best results.

—Lotus Bartles.

SUGAR COOKIES

- 2 c. granulated sugar
- 1 c. shortening
- 1 c. milk, sweet or sour
- 2 t. baking powder
- 2 t. soda
- 2 eggs

Flour to stiffen enough to roll out.

Cut and put on cookie sheet. Brush cookies with cream then sprinkle with granulated sugar.

—Elsie Dosch.

DROP CAKES

For the School Lunch Box

Cream together $\frac{1}{2}$ c. butter and 1 c. brown sugar; add 1 whole egg and cream again. Add 1 t. each cinnamon, cloves, nutmeg; mix well then add 1 c. sour milk alternately with 2 c. cake flour in which has been sifted 1 t. soda. Last add $\frac{1}{2}$ c. nut meats chopped and 1 c. seedless raisins. Drop into greased muffin tins and bake in a moderate oven. Use any kind of icing you prefer for the tops.

—Blanche Weaver.

BUTTERSCOTCH OR CHOCOLATE PUDDING COOKIES

- $\frac{1}{2}$ c. shortening
- $\frac{1}{3}$ c. sugar
- 1 pkg. prepared pudding powder
- 1 egg
- 1 c. sifted enriched flour
- $\frac{1}{2}$ t. soda
- $\frac{1}{2}$ t. cream of tartar
- $\frac{1}{4}$ t. salt
- 1 c. rolled oats

Cream shortening; add sugar and pudding powder. Mix until light and fluffy. Sift dry ingredients; add to mixture and mix well. Add rolled oats. Roll into balls the size of walnuts. Place on ungreased cookie sheet, and press flat with fork which has been dipped in water. Bake at 350 degrees for 12 to 15 minutes.

—Mrs. Elsie Bartles.

GINGER COOKIES

- 1 c. lard
- 1 t. salt
- 1 c. brown sugar
- 2 c. black molasses
- $\frac{2}{3}$ c. sour milk, with 1 t. soda in it
- 2 eggs
- 1 T. ginger
- 3 t. soda in flour
- Enough flour to handle

—Lotus Bartles.

CARAMEL COOKIES

- 2 c. brown sugar
- 2 c. butter (or part butter and part lard)
- 2 eggs
- 1 t. soda
- 1 t. cream tartar
- $2\frac{1}{2}$ c. flour
- Salt
- 1 t. vanilla

Cream shortening and sugar together. Beat eggs, add to first mixture. Sift flour, soda, cream of tartar and salt. Mix thoroughly and form in 2 long rolls. Let stand over night, slice off and bake in slow oven.

—Nettie Miller.

PEANUT BUTTER OATMEAL COOKIES

- ½ c. peanut butter
- ½ c. lard
- 1 c. brown sugar
- 1¾ c. flour
- ¾ t. baking powder
- 1 egg, beaten
- ¾ c. milk
- 1 c. rolled oats
- ¾ t. soda
- ¼ t. salt

Cream peanut butter and lard, add sugar, then egg and milk. Add oatmeal. Sift flour and other ingredients and add. Drop by teaspoon on greased pan.

—Alice Culbertson.

PEANUT BUTTER COOKIES

- 3 c. flour
- 1 c. peanut butter
- 1 c. shortening
- 1 c. brown sugar
- 1 c. granulated sugar
- 2 t. soda
- 3 T. hot water
- 2 eggs
- 1 t. salt
- 1 T. vanilla

Roll into ½ inch balls, flatten with fork and bake in hot oven 10 minutes.

—Mabel Harner

DROP COOKIES

- 1 c. brown sugar
- 1 c. granulated sugar
- 1 c. lard
- 3 eggs
- 1 c. sour milk
- 1 t. soda
- 2 t. baking powder
- Salt
- Flavoring
- Flour enough to drop by spoonful

—Elsie Dosch.

HOUSEHOLD HINTS

Cream which is hard to whip will whip quickly by adding a few drops of lemon juice.

—Blanche Culbertson.

* * * * *

To keep apples in winter place in stone jars and keep in cool place.

—Blanche Culbertson.

* * * * *

Fix pumpkin same as for pie filling and bake in custard cups. A very nice dessert.

—Alice Culbertson.

* * * * *

Remove mildew from white goods by boiling in a mixture of 2 tablespoons peroxide and 1 quart water.

* * * * *

Mend holes in pans not used for cooking with adhesive tape. Farm women use tape for mending chick fountains.

—Mabel Harner.

* * * * *

Use paper toweling to wipe off your windows once a week in winter and see how nice they clean.

* * * * *

For a quick salad dressing use the juice of one lemon and the same amount of honey and salad oil. Shake and mix well. Use at once. It's swell.

* * * * *

A good time saver is to mix plenty of pie crust all but water, then keep in refrigerator and when you want a pie or two just take out enough and add water. It saves a lot of time.

* * * * *

Marshmallows placed between hot layers of cake will melt and make an excellent filling. Also if when cake is partly cool place a few marshmallows on top and set in hot oven just a few minutes, you can then spread it evenly over the top of cake.

MEAT DISHES

A GOOD LUNCHEON

½ lb. veal, beef or any left-over meat chopped (or ground course), 1 T. butter, ½ c. chopped onion, 1 c. chopped celery, 1 c. tomato, 1 c. cooked rice, salt and pepper to taste.

Brown meat in butter, mix altogether, let cook slowly for 1 hour.

—Nettie Miller.

CHICKEN CROQUETTES

(Using Left-over Chicken)

- 1 pt. cold chicken
- ½ pt. milk
- 1 T. butter
- 2 T. flour
- A little onion, cut fine
- 1 t. salt
- Pepper

Heat milk; add flour, onion, butter, salt and pepper until you have a thick sauce. Pour over chicken that has been cut up fine. Let cool, form in shapes, flour lightly, dip into eggs, roll in cracker crumbs and fry in deep fat.

—Ann Shroyer.

RUTH'S SKILLET DINNER

1. Brown 4 shoulder porkchops in skillet.
2. While browning remove stem and seeds from 4 green peppers.
3. Into each pepper case put 2 T. washed uncooked rice, ¼ t. salt, ½ t. butter, ½ t. chopped onion.
4. Fill peppers with juice drained from 2 cups stewed tomatoes.
5. Arrange peppers and 8 scraped carrots around chops in skillet.
6. Add ¾ c. chopped onion, the tomato pulp and 2 t. salt.
7. Cover skillet, cook on low heat 45 minutes.

—Ida M. Shull.

OYSTER PATTIES

- 1 pt. of oysters
- ½ lb. ground beef
- 2 well beaten eggs
- ½ c. cracker crumbs
- Salt
- Pepper .

Enough milk to moisten

Shape into flat cakes and fry in butter. Do not mix too much, just stir enough until mixed.

—Nettie Miller.

"JUST RITE" OYSTER STEW

- 1 qt. oysters
- 1 pt. water
- 1 qt. milk
- 2 T. butter
- 1 T. salt (level)
- Pepper

—Ida M. Shull.

MISCELLANEOUS

GRAPE JUICE

- 4 qts. juice
- 1 c. sugar

Pick grapes from stems, wash and cover with water. Cook until tender. Drain. Measure juice, combine with sugar, return to fire and boil for 20 minutes.

—Mrs. John Dosch.

CANNED STRAWBERRIES

- 1½ qts. berries
- 1 c. sugar
- 1 c. water

Boil 20 minutes. Can at once. These berries will not go to top of can; will stay plump.

—Lotus Bartles.

QUICK JELLY

- 1 c. juice
- 2 c. sugar

Dissolve sugar in juice. Cook 3 minutes after it begins to boil.

—Mabel Harner.

PEPPERMINT CANDY

- 2 c. granulated sugar
- $\frac{1}{2}$ c. milk
- 1 t. peppermint essence

To the sugar add milk and peppermint essence. Cook for about ten minutes and remove to a buttered plate, beating it thoroughly as it cools.

—Alice Culbertson.

DRIED CORN

- 4 qts. corn
- 1 c. milk
- $\frac{1}{2}$ c. sugar
- $\frac{1}{4}$ c. salt (scant)

Boil 20 minutes, put on drier. When ready to cook just simmer slowly for 1 hour. No soaking necessary.

—Ann Shroyer.

PRESERVED SAUSAGE

- 1 gal. water
- Small handful salt
- $\frac{1}{2}$ t. pepper
- $\frac{1}{2}$ t. salt peter
- 1 c. brown sugar

Boil sausage (in casings) for 30 minutes. Put in sterilized jars and cover with liquid after giving it a good stir. Seal tightly. Also, boiled sausage may be layed down in crock and covered with liquid. When cool cover with melted lard

—Mabel Harner.

GLAZED CARROTS

Cook carrots until tender. Place butter and brown sugar in skillet, heat until sugar is dissolved. Put carrots in this syrup and turn often to keep from burning.

"Eat your vitamins and really like them."

—Alice Culbertson.

PICKLES

COLD PICKLES

Put 1 gal. vinegar in a porcelain pan with 1½ t. saccharin, 2 T. salicylic acid and 4 T. salt. Mix well with the hands and pour over pickles in can and seal.

—Mrs. Elsie Bartels.

CHILLI SAUCE

24 to 28 medium sized peeled and chopped tomatoes
2 c. chopped sweet red peppers
2 c. chopped onions
1 hot pepper
2 T. celery seed
1 T. mustard seed
1 bay leaf if desired
1 t. whole cloves
1 t. ginger
1 t. nutmeg
2 three-inch pieces stick cinnamon
1 c. firmly packed brown sugar
3 T. salt.

—Matie Essig.

PICKLED PEPPERS

1 qt. peppers
1 c. vinegar
1 c. water
1 T. salt

Heat together (do not boil) and seal.

—Bertha Souders.

SWEET SPANISH PICKLE

Soak 1 heaping gallon green tomatoes in salt water over night. Soak 1 heaping gallon chopped pickles overnight. Drain and mix together with:

6 mangoes, chopped fine
4 large onions, sliced
2 bunches celery, chopped
3 T. mustard seed
A few mango seeds
3 lb. brown sugar
1 qt. or more vinegar colored with tumeric

Boil together ½ hour and seal.

—Lotus Bartles.

DILL PICKLES

1 c. vinegar
½ c. salt
2 qts. water
Dill

Wash pickles and pack tightly in cans with dill. Bring vinegar, salt and water to a boil, cover pickles and seal.

—Mrs. John Dosch.

CURRY PICKLES

6 qts. sliced cucumbers
1 qt. vinegar
1 large T. mixed spices
1 large T. mustard seed
1 large t. curry powder
1 large t. celery seed
6 large sliced onions
4 c. granulated sugar

Soak onions and cucumbers in salt water three hours and drain. Heat vinegar, spices, sugar and curry powder. Add pickles and onions and bring to boiling point and can.

—Mabel Harner.

CARRIE'S DILL PICKLES

Mix and bring to boiling point:

2 qts. water
½ c. salt
1 pt. vinegar

Put green or dried dill, to suit taste, in bottom of can or jar. Put in pickles and place more dill on top. Cover with water-salt-vinegar solution and seal.

—Ida M. Shull.

MUSTARD PICKLES

1 gal. vinegar
1 c. brown sugar
1 c. barrel salt
1 c. brown mustard
½ c. horseradish

Wash pickles and place in three-gallon jar with above mixture, cover with grape leaves and weight down. Leave stand 7 or 8 days before using.

—Mabel Harner.

PIES

BANANA PIE

- ½ c. sugar
- 2 T. flour
- 1 pt. warm milk
- 1 T. melted butter
- 2 egg yolks

Mix sugar and flour, then add warm milk, butter and egg yolks. Cook until thick, stirring constantly. Remove from fire, add ½ t. vanilla and sliced bananas. Cool and put in crust. Beat egg whites, add 2 T. sugar for meringue. Brown in oven.

—Blanche Culbertson.

ANGEL FOOD PIE

- 2 c. boiling water
- 2 heaping T. corn starch
- 1½ c. granulated sugar
- Pinch salt
- 4 egg whites
- Vanilla

Mix cornstarch, sugar and salt, dissolve in a little cold water and stir into boiling water. Leave on stove until it bubbles. Remove and add stiffly beaten egg whites. Stir until well mixed. Flavor. Pour into baked pie shells. Cover with whipped cream. Makes two pies.

—Elsie Dosch.

PUMPKIN PIE

- 1½ c. pumpkin
- ¾ c. sugar
- 2 eggs
- ¼ t. salt
- 1 large can milk
- 1 T. flour
- 1 t. vanilla
- 1 T. cinnamon
- ¼ t. ginger

Put pumpkin, salt, sugar, cinnamon, ginger, flour together (beat), add vanilla and one can of condensed milk. Lastly add 2 beaten eggs. (Makes a thick pie.)

—Ann Shroyer.

GRAHAM CRACKER PIE

- 16 graham crackers, rolled fine
- 1 t. flour
- $\frac{1}{2}$ c. shortening, part butter, melted
- $\frac{1}{2}$ c. granulated sugar
- 1 t. cinnamon

Mix as for pie crust, take $\frac{1}{2}$ mixture and pack in pie-pan.

Custard Filling

- 3 egg yolks
- $\frac{1}{2}$ c. sugar
- 1 t. vanilla
- 3 cups milk
- 3 T. cornstarch

Cook until this mixture coats the spoon. Pour into pie-pan.

Meringue

- 3 egg whites
- 3 T. granulated sugar

Spread on top of custard. Sprinkle remaining cracker-crumb mixture over top of meringue. Bake in moderate oven (325°) until meringue is brown.

—Alice Culbertson.

MERINGUE FRUIT PIE

Fill an unbaked pie shell with any cooked fruit (apple, grape or any kind of berries), prepare in the usual way, but not too sweet. Then pour over the top a mixture made of $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup freshly soured cream (or sweet cream will do) and $\frac{1}{2}$ teaspoon baking powder. Bake as usual.

—Nettie Miller.

PINEAPPLE PIE

- 1 No. 2 can sliced pineapple cut in pieces
- 1 c. sugar
- 3 T. flour (level)
- 2 eggs
- 1 T. butter

Mix flour and sugar and add pineapple. Add beaten egg yolks. Cook until thick. Add butter and pour into baked pie shell, then cover with meringue made of the egg whites.

—Alice Ferguson.

PUMPKIN PIE

1 c. pumpkin
1 c. milk
 $\frac{2}{3}$ c. brown sugar
2 eggs

Pinch salt and a dash of cinnamon

Mix sugar, salt and cinnamon together, beat well, then add pumpkin and milk. Beat until smooth.

—Mrs. John Dosch.

PUMPKIN PIE

“Sugar Saver”

2 c. hot milk
1 pinch salt
 $\frac{1}{2}$ c. dark syrup
2 eggs
1 pkg. vanilla pudding
 $\frac{1}{2}$ can pumpkin
Spices as preferred

Makes two pies.

—Lotus Bartles.

PUDDINGS AND BAKED FRUIT

APPLE DUMPLINGS

1 egg
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ c. milk
1 c. flour
1 t. baking powder
Speck of salt

Beat this all together and pour over $2\frac{1}{2}$ cups pared sliced sugared apples. Bake in a 6 x 10 pan. I also use peaches and apricots this way.

—Jennie Walters.

SAILOR DUFF PUDDING

- 2 T. shortening, preferably butter
- 1 egg
- $\frac{1}{4}$ t. salt
- $1\frac{1}{2}$ scant cups sifted flour
- 1 t. soda in $\frac{1}{2}$ c. boiling water
- 2 T. sugar
- 1 c. Duff molasses (Either dark or light Karo
can be used with very good results)

Beat egg, add molasses, salt and sugar and beat again. Melt butter and add, then add hot water and soda. Stir briskly then add flavoring and beat. Put in large pan that fits steamer and steam $1\frac{1}{2}$ hours. Serve with whipped cream. This makes a fine dessert.

—Matie Essig.

RICE PUDDING (No Baking)

- 2 eggs
- 2 c. milk
- $\frac{1}{2}$ c. raisins
- $\frac{1}{8}$ t. cinnamon or nutmeg
- $1\frac{1}{4}$ c. cooked rice
- $\frac{1}{4}$ t. salt
- $\frac{1}{2}$ c. sugar

Separate whites and yolks of eggs, add to yolks 2 T. milk and place rest of milk on fire in double boiler. Wash raisins, put them in milk and cook until soft (about 15 min.). Add rice, cook 5 minutes longer then stir in the yolks of eggs, salt, sugar and spice. Stir well, cook for 2 or 3 minutes, remove from the fire and pour into serving dish. Very good topped with whipped cream.

BLACK PUDDING

- 2 T. butter
- 2 T. sugar
- 1 egg
- $\frac{1}{2}$ c. baking molasses
- $\frac{1}{2}$ c. boiling water
- $\frac{1}{2}$ t. soda
- Salt
- $1\frac{1}{2}$ c. flour

Steam fast 1 hour. Serve with whipped cream.

—Eugenia Habig.

SALADS

SALMON SALAD

- ½ c. salmon (or small can tuna fish)
- ⅓ c. diced celery
- 2 hard boiled eggs, diced.
- 1 T. chopped sweet pickles
- ¼ t. lemon juice
- ⅛ t. salt
- ⅛ t. pepper
- ¼ c. salad dressing

A little minced onion, optional

Mix all together and serve on lettuce leaf.

—Nettie Miller.

MACARONI SALAD

- 2 c. cooked macaroni
- 1 tall can red salmon
- 1 bunch celery, diced
- 1 cucumber, diced
- 1 T. minced onion
- 2 tomatoes, diced
- Salt and pepper to taste
- 1 c. mayonnaise

Combine ingredients and serve.

—Bertha Souders.

SUMMER SALAD

- 1 box lemon jello
- ½ c. chopped celery
- 3 sweet pickles, chopped
- 1 c. chopped pineapple
- Pimiento
- Paprika
- Mayonnaise and whipped cream

Dissolve lemon jello, let cool, and when it begins to harden add chopped celery, pickles, pineapple, and a shredded pimiento. Pour into one mold and let harden. When ready to serve place on lettuce leaf and add a spoonful of mayonnaise that has been mixed with whipped cream. Add a dash of paprika. This can also be made in individual molds.

—Alice Culbertson.

PERFECTION SALAD

- 2 T. gelatin
- $\frac{1}{2}$ c. cold water
- $\frac{1}{2}$ c. mild vinegar
- 2 c. boiling water
- 2 T. lemon juice
- 3 level t. salt
- $\frac{1}{2}$ c. sugar
- 1 c. chopped cabbage
- 2 c. chopped celery
- 2 pimientoes
- 2 fresh red or green peppers

Soak gelatin in cold water, then dissolve in boiling water. Add sugar, vinegar, lemon juice and salt. When mixture is cooled and begins to set, add remaining ingredients. Turn into mold and when ready to serve, cut into squares and serve on lettuce leaves.

—Blanche Weaver.

APPLE SALAD

- 2 red apples cut fine
- $\frac{1}{2}$ c. chopped nut meats
- 3 boiled eggs chopped
- $\frac{1}{2}$ head lettuce, cut fine
- $\frac{1}{2}$ c. celery, diced
- 1 c. California grapes, halved
- 1 T. sugar
- Mayonnaise or home made salad dressing thinned with whipped cream

Mix all together and serve. This is delicious.

—Anna Shroyer.

CRANBERRY SALAD

- 2 c. raw cranberries
- 1 orange
- 1 c. sugar
- 1 c. chopped celery
- $\frac{1}{2}$ c. nut meats
- 1 pkg. lemon gelatin dissolved in $1\frac{1}{2}$ c. water

Grind cranberries and orange, add sugar and let stand $\frac{1}{2}$ hour. Add celery and nut meats, cover with gelatin and chill.

—Blanche Culbertson.

MAYONNAISE

2 T. sugar
2 T. flour
1 t. mustard
 $\frac{1}{2}$ t. salt
3 eggs
1 c. cider vinegar
 $\frac{1}{2}$ c. boiling water
1 T. butter

Mix sugar and flour together well. Work mustard into this, being careful not to leave any small lumps. Add salt and beaten eggs. Beat together well and add cider vinegar. Then place on stove and pour in slowly the boiling water, stirring briskly to prevent curdling. Add butter. When well cooked and smooth remove and cool. When ready to use thin with cream or rich milk.

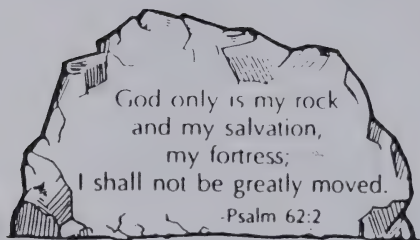
—Alice Culbertson.

IDEAL RECIPE

Take 12 full grown months. See that these are thoroughly free from all old memories of bitterness, rancor, hate or jealousy. Cleanse them completely from every clinging spite. Pick off all specks of bitterness and littleness, in short, see that all these months are free from the past. Have them as fresh and clean as they came from the storehouse of time. Cut these months into 30 or 31 equal parts. This batch will keep for just one year. Do not attempt to make up the whole batch at one time, as so many persons spoil the entire batch in this way. Prepare one day at a time as follows:

In each day put 12 parts of faith, 11 of patience, 18 of courage, 9 of work. (Some people omit this ingredient and spoil the rest.) Put also 18 parts of hope, 7 of rest (leaving this out is like leaving the oil out of a salad), 3 of prayer, 2 of meditation and one well selected resolution into the mixture. Add 1 teaspoon of good spirits, a dash of fun, a pinch of folly, a sprinkling of play and a heaping cupful of good humor. Pour into the whole a liberal amount of love and mix with vim. Cook thoroughly in a fervent heat. Garnish with a few smiles and a sprig of joy. Then serve with quietness, usefulness and cheerfulness, and a Happy New Year is a certainty.

— SELECTED.



1999 COOK BOOK CONTINUED



MEAT DISHES

Manwich Meatloaf

- 1½ lbs ground beef
- 1 cup soft fresh bread crumbs
- ½ cup finely chopped onions
- ½ tsp salt ¼ tsp pepper
- 1-(15½ oz) can Hunts Manwich Sloppy Joe Sauce
- 1 Tbs prepared mustard

In bowl mix first 6 ingredients with ½ cup sauce. Shape into loaf and place in shallow baking pan. Bake 350° -40 min. Drain. Spread mustard over loaf and pour remaining sauce over all. Bake additional 30 min. Makes 6-8 servings.

Margaret Gaskill

Sweet'n Spicy Chicken

- 1 pound boneless skinless chicken breasts cut into ½ inch cubes
- 3 T. taco seasoning
- 1 to 2 T. vegetable oil
- 1 jar-11 oz chunky salsa
- ½ c. peach preserves
- 3 cups of cooked rice

Place chicken in a large resealable plastic bag; add taco seasoning & toss to coat. In a skillet, brown chicken in oil. Combine salsa and preserves; stir into skillet. Bring to a boil. Reduce heat; cover & simmer for 2-3 minutes or until juices run clear. Serve over rice. Yield 4 servings.

Quick cooking

Judy Close Pepple

Sunburst Stir Fry

- 1 can-20 oz Dole Chunk Pineapple in juice or syrup.
 - 2 chicken breast cut into chunks.
 - 2 large cloves garlic, pressed.
 - 2 T. minced ginger root (or 1 t. ground ginger).
 - 2 T. vegetable oil
 - 2 medium carrots-sliced
 - 1 green bell pepper silvered
 - 4 oz thin spaghetti, cooked
 - 3 green onions chunked
- Sauce

- 1/3 c. reserved pineapple juice
- 1/3 c. Soy Sauce
- 1 T. Cornstarch
- 1 T. Sesame oil

Drain pineapple, reserving $\frac{1}{2}$ cup juice for sauce. Cut chicken into chunks. In large skillet, stir-fry chicken with garlic & ginger in oil for 2 minutes. Add pineapple, carrots, & bell pepper. Cover, steam 2 to 3 minutes until vegetables are tender, crisp. Stir in spaghetti; Combine sauce ingredients. Pour into skillet along with green onions. Toss until ingredients are thoroughly mixed & heated through

Judy Close Pepple

PIZZA CUPS

- Pillsbury biscuits
- Pizza sauce
- Hamburger or sausage
- Cheese

Cook meat and drain grease off.
Flatten biscuits and put in muffin pans and push up against sides. Add the other ingredients and bake at 350 Deg. for 15 to 20 min.

Laura Heimann

Velveeta Salsa Mac N' Cheese

- 1 lb ground beef
- 1 jar (16 oz) chunky Salsa
- 1 3/4 c. water
- 2 c. elbow macaroni, uncooked
- 3/4 lb-12 oz Velveeta process cheese spread, cut up.
- 1. Brown meat in large skillet (I used onions too)
- 2. Add salsa & water. Bring to boil, stir in macaroni. Reduce heat to medium low, cover. Simmer 8 to 10 minutes or until macaroni is tender.
- 3. Add cheese; stir until melted.

Judy Close Pepple

Quick White Corn Chili

- 3/4 lb ground beef
- 1 can 15.25 oz Delmonte fresh cut white kernal corn, drained.
- 2 c. 14.5 oz Delmonte diced tomatoes, with garlic & onion
- 2 c. Delmonte salsa
- 1 c. 16 oz kidney beans, drained. Brown meat in large sauce pan; drain. Add remaining ingredients.
- Simmer, uncovered 10 minutes, top with sheddered cheese & sliced green onions if desired.

Judy Close Pepple

Seasoning for Ground Turkey

1 lb gr. turkey

Mix:

1/8 t. nutmeg

1/8 t. thyme

1/8 t. garlic pd.

1/8 t. sage

When cooking meat also add 1 Tbs. Soy Sauce.

Linda (Bailey Kennedy

Spaghetti or Pizza Sauce

1/2 bushel tomatoes or 7 qt. juice

3# onion 1/2 cup salt

1 pt. veg oil 4 hot red peppers

2 T. Parsley flakes-2 green sweet peppers

2 T. Oregano 2 cloves of garlic

2 T. Basil 1-1/2 cup sugar

48 oz Tomato Paste

6 Bay leaves

Make tomatoe juice then add rest of ingredients to boil (rolling) (all but sugar & paste)

Cook until thick, add tomato paste & sugar so it won't stick. Cook a little longer till well mixed.

16 to 17 pt.

DeEtta Close

Finding the plan of God and conforming to it results in inner harmony. Missing it inevitably produces inner discord.

J.O. Sanders

More important than length of life is how we spend each day.

The Fountain

The Sauce of Life

- 1 cup of Friendship
- 1 cup of Thoughtfulness
- 1 cup of Faith
- 1 cup of Hope
- 1 cup of Charity

Mix above ingredients in a tremendous bowl of loyalty, then add:

- 1 T gaiety that sings
- 1 T ability to laugh at little things

Slowly blend in tears of heartfelt sympathy. Pour over a good natured soul and serve warm.

Sue Johnson

Those who bring sunshine to the
lives of others cannot keep it
from themselves.

James M. Barsic

SALADS AND DESSERTS

Snicker Bar Salad

Apples - 6 small green diced
Snickers - 6 Bars chopped in pieces
Pineapple - 1-16 oz drained
Cool Whip - 1 large - 16 oz
Vanilla pudding - 2 pkgs

Mix Cool Whip & pkgs of pudding together,
add fruit & candy bars; mix - cool.

Linda Handshoe

Pineapple Salad

1½ Tbs flour 2 eggs
3 Tbs sugar 1 lb pkg marshmallows
1 lg can pineapple

Beat eggs and sugar and flour together. Add
drained pineapple juice and cook until thick,
cool and add to marshmallows and pineapple.

Christine Woolever

Creamy Orange Fluff

- 1 pkg (6 oz) orange gelatin
- 2½ c. boiling water
- 2 cans (11 oz each) mandarin oranges drained
- 1 can (8 oz) crushed pineapple, undrained
- 1 can (6 oz) frozen orange juice concentrate, thawed

Topping

- 1 pkg (8 oz) cream cheese, softened
- 1 cup cold milk
- 1 pkg (3.4 oz) instant vanilla pudding mix

In a bowl dissolve gelatin in boiling water. Stir in oranges, pineapple and orange juice concentrate. Coat a 13-in X 9-in X 2-in dish with nonstick cooking spray; add gelatin mixture.

Cool until firm. In a mixing bowl, beat cream cheese until light. Gradually add milk and pudding mix; beat until smooth. Spread over orange layer. Chill until firm. Yield: 12-16 servings.

Marlene Cornell

Large Salad

Layer-Lettuce; Peas-frozen; Cauliflower
Miracle Whip
2-3 T. sugar

Parmesan cheese. (approx. 1/3 + cup)

Fried bacon - crumbled; mixed

Toss just before ready to serve

Judy Close Pepple

Lemon Delight

- 1 cup flour
- 1 stick oleo
- $\frac{1}{2}$ cup chopped pecans
- Bake 15 min - 350°
- Let cool
- 8 oz cream cheese
- 1 cup powdered sugar
- 1 lg container (12 oz) (Cool whip reserving 1 cup for top)
- 3 cups milk - 2 pkgs instant lemon pudding, whip until thick. Top reserved cool whip - nuts

Christine Woolever

Cheese Cake

- 1 lg pkg cream cheese with 1 cup sugar
- Mix:
- 1 lg pkg lemon jello with 2 c. boiling water.
- Let set long enough, its not running.
- Have cold:
- 1 can carnation & lg. bowl & beater.
- Whip jello, then add milk to cheese.
- In lg. bowl add whipped jello & cheese together.
- Pour into (gram cracker crust)
- Make 9 X 13
- If you want more cheese flavor use sm box of jello & 1 cup of boiling water.
- Pam (Bailey) Daub

Glazed Fruit

- 3 Red apples sliced
- 4 Peaches sliced
- 3 c. Green grapes
- 4 c. Watermelon
- 4 c. Muskmelon
- 1 bag Peach glaze

Mix fruit & glaze together, refrigerate,
any fruit - any flavor glaze works

Glaze

- 1 $\frac{1}{2}$ c. Water
- 3 T. Corn Starch
- 1 c. Sugar

Cook until clear & thick, add 2 T. of any
flavor Jellow you prefer. Cool pour over
fruit

Linda Handshoe

Crown Cheese Roll

- 1 8 oz pkg Phil Cream cheese
- $\frac{1}{4}$ c. milk
- 2 cups of 8 % shredded Cracker Barrel Brand
sharp cheddar cheese
- 1 3 $\frac{1}{2}$ oz French Fried onion rings (crushed)
- 1/3 c. chopped stuffed olives

Combine softened cream cheese & milk mixing
until well softened, add shredded cheese mix
well. Reserve $\frac{1}{2}$ c. onion, stir in remainder
onions, chopped olives. Shape into ball, chill.
Roll in remaining onion. Garnish with olive
slices.

Annie Prichard

We cannot live on feeling-but we can live on
faith.

Louise M. Hobson

Destroy the faith of a nation; then there is
no nation.

Ice Cream Topping
Chocolate

1 large box Jello pudding (regular)
3/4 c. sugar
1½ c. water, bring to rolling boil
2 T. butter

Judy Close Pepple



***“Come to me, all who labor
and are heavy laden,
and I will give you rest.”***

Matthew 11:28

VEGETABLE DISHES

Cran Apple Sweet Potato

4 med. sweet potatoes-1/4 in slices
2 apples-chunks
1/2 c. dried cranberries
1/2 c. brown sugar-sprinkle over
3 T. butter + 1/2 t. cinn-melt + drizzle
450° - 25-30 min
Covered dish or wrapped in foil

Marlene Cornell

Cold Slaw (That keeps for ever)

3 lb. Cabbage
2 or 3 green peppers
2 lg. onions

Grind or slice or chop; cabbage, green peppers, and onion to your liking. Mix together. Pour 2 cups of sugar on this and let set until you mix:

Dressing

1 c. vinegar
3/4 oil
2 T. celery seed
2 T. sugar
1 T. salt

Bring this to a boil, then pour over cabbage. let set 24 hours before using. Mix well before using (this keeps forever)

Linda Kennedy

Stewed Tomatoes

- 1 qt. home canned tomatoes
- 1 med. onion (chopped)
- 1 med. green pepper (chopped)

Cook over med. heat, until veg. are done.

Take off heat & cut up bread & stir into veg.
let set until bread has asorbed broth.

P.S. If too runney thicken with cornstarch &
water. Season with salt & pepper.

De Royal Bailey

Herbed Tomatoes

Recipe over 100 years old

- 6 med tomatoes, peeled
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. thyne & marjoram
- 3 tsp. parsley
- 1/4 cup chives
- 1/4 cup chopped onions
- 2 cups salad oil
- 3-1/4 cups tarragon vinegar

Place tomatoes in bowl. Sprinkle with seasonings & herbs. Combine oil & vinegar; srir & pour over tomatoes. Cover, chill for several hrs. or over night, spoon dressing several times over tomatoes while chilling.

Linda Kennedy

Freedom ends when it begins to deprive another of his freedom.

The Fountain

Asparagus Cassrole

- 2 c. asparagus
- 4 hard cooked eggs
- 1 can Mushroom Soup + 1 can milk
- 1 $\frac{1}{4}$ c. bread crumbs or stuffing mix
- $\frac{1}{4}$ c. butter
- $\frac{1}{2}$ c. hard cheese

Layer in cassrole dish, pour soup over all.

Marlene Cornell

Our Holy Bible is our food for thought.

Mixed Vegetable Casserole

- 1 c. cooked macaroni
- 1 10 oz bag mixed vegetables
- 2 c. cream mushrooms
- 1 c. Velveeta cheese (chopped)
- 6 Smokey links (chopped)
- 1 c. mushroom stems

Mix together: place in sprayed casserole dish 350° for 45 min.

Linda Handshoe

Sweet Potato Casserole with Praline Top

1 cup all-purpose flour
2/3 cup packed brown sugar
1/4 cup chopped pecans
1/4 cup stick margarine-melted
1/2 tsp cinnamon
1/2 cup gran. sugar
1 1/2 tsp vanilla extract
1 large egg white
4 med. sweet potatoes, peeled & halved (2 1/2 lb)
1 (5 oz) can fat-free (skim) Evap. milk
Cooking spray-Preheat oven at 350°
Combine flour, brown sugar, pecans, margarine and cinnamon, stir & set aside.
Place potatoes in a large pan, bring to a boil and reduce heat & cook till tender.
Drain and mash-stir in 1 cup streusel, granulated sugar, vanilla, egg white and milk.
Spoon into a 2 qt casserole that has been sprayed with cooking spray-top with remaining streusel. Bake -45 min. - 8 generous servings.
3.8 g. fiber, 8.8 fat, 376 cal per 1 3/4 cups.

Margaret Gaskill

Corn Casserole

1 can cream style corn
1 can whole kernel corn
1 cup elbow macaroni
1 cup velveeta cheese
1 stick butter or margarine

Put both cans corn into casserole dish including liquid from corn. Then add three remaining ingredients. Bake about 40 min, in 350° oven, stirring occasionally.

From Mrs. Quendalyn Thies.

Angeline Smith

Baked Saurkraut

(8-10

1 qt kraut & carraway seeds (1 tsp carraway),
Drain & slightly rinse. Place in roaster.

Saute onion in butter - add to kraut, add
 $\frac{1}{2}$ bay leaf, 4-6 peppercorn, $\frac{1}{2}$ cup heaping full
brown sugar - $\frac{1}{2}$ cup water. Pour over top of
kraut & stir well. Place smoked sausage over
top. Press down slightly.

Cover & bake 1 hr at 350°.

Uncover & brown sausage (15-20 min.)

Anne Belle Prichard

Freezer Corn

16-18 ears of corn

1 pint of half & half

1 lb butter or margarine

Bake at 350° for 1 hour. Stir occasionally
cool and freeze

Christine Woolever

Hot Potato Salad

8-10 Cooked & diced potatoes

1 lb vel. cheese diced

1 c. mayonise

$\frac{1}{2}$ c. onion - salt & pepper to taste

Toss together in oblong buttered dish.

Top with $\frac{1}{2}$ lb partically fried bacon
chopped. Bake 325 45 min - 1 hr.

Linda Handshoe

FRESH SALSA

4 red and 4 yellow tomatoes
3 or 4 bunches of green onions
1 bunch cilantro
4 big green (light) chili peppers
2 big dark green chili peppers
1 can stewed mexicantomatoes
2 cloves of fresh garlic
dash of salt

chop tomatoes , onion and 1/2 cilantro
set sside

Blend-chop rest of ingredients.

Mix all together as desired.

Kim Penland

GARDEN SOUP

! QUART CHOPPED ONIONS
! QUART CELERY
! QUART MANGOES
! QUART WATER

Cook above ingredients for about 20 min.
Then add 3 T. salt, 2 T sugar, 4 quarts
chopped peeled tomatoes. Bring
to boil, put in cans and seal.

Laura Heimann

CASA SALAD RECIPE

Dressing:

8 Anchovies	1 Tbs salt
8 oz wine vinegar	1-1/4 oz sugar
3/4 teas oregano	1-1/2 teas garlic salt
1-1/2 teas pepper	1/4 cup cornstarch
1 pint (16 oz) veg. oil	

Blend first eight ingredients in blender.
Pour oil in a stream.

Salad:

Iceberg and romaine lettuce, torn	
1/2 cup parmesan	3/4 cup romano
Red peppers	Green onions
1/2 cup Mozzarelli	Bacon pieces
Grated croutons	

Toss all except croutons and bacon.
Add dressing 15 min. prior to serviug.

CROUTONS:

6 english muffins, cubed
1/2 cup casaburo dressing
1/4 cup parmesan cheese

Toss together and bake at 350 deg. on
cookie sheet. Stir every five minutes.
Done when light brown.

Rene DePew

*The earth is the Lord's
and the fulness thereof ...*

Psalm 24:1



LIFE

*God gives us each but one short day—
The time that we call life—
To waste or cherish as we will,
To spend in peace or strife.*

*One little day in which to do,
Or else to leave undone
The work He gives us. We must leave
It all at set of sun.*

*But one brief day in which to learn
That we are not our own;
That a day's sweetest pleasure
Is to hush another's moan.*

*That life of selfish living
Brings no blessed eventide,
While life of loving service
Finds deep joy on every side.*

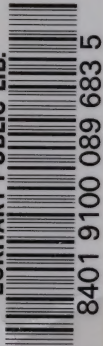


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